As if a staycation at one of the UAE's most amazing five-star beach resorts isn't luxury enough, they also host some of RAK's best restaurants – among them the Lebanese-inspired Al Maeda.

Tucked away at the far side of the crescent bay – they'll take you there by electric golf cart if you prefer – Al Maeda is part of the resort but at the same time it is located in a private and independent villa, catering to both house guests and diners dropping in for dinner.

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You’re directly on the seaside, though away from the beach sand, and you may choose indoor or outdoor seating.

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Al Maeda is an elegant dining restaurant, and a perfect choice for dinner and late-night snacks.

The interior is fashionable and presenting that Lebanese flair in decor and hospitality, yet, at the same time, it is homey and comfortable.

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A fully-stocked bar is at your service, though I'll highlight their excellent lemon & mint drink; and al Maeda also sports a traditional fire-oven in which they instantly bake your bread, and a variety of *manakeesh*, the delicious Lebanese flatbreads.

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The menu proudly presents Lebanese favorite dishes, with a fantastic selection of both hot and cold *mezzes*, and service was surprisingly fast!

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As Al Maeda is caressed by the sea breeze, it is fitting that they offer a great selection of seafood, prepared in a variety of ways.

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But not only, and the accompaniments and grilled meats were excellent, too.

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And I implore you not to miss a taste of their desserts, especially the clotted cream, called *ashta*!

Absolutely divine

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Overall, for an evening of fine Lebanese dining in Ras al Khaimah, Al Maeda is a top destination – elegant and refined, but also cozy. Dinner will impress and the legendary Lebanese hospitality will embrace you in the gardens by the sea.

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